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standards for meat and poultry products-- a consumer reference list

What's in a name? Plenty, when a meat or poultry product bears the mark of federal inspection! Specialists at the U.S. Department of Agriculture check each name against the recipe to be used—before the name ever goes on the label—to see that it tells what's really inside the package. Products labeled “beef with gravy,” for example, must contain at least 50% cooked beef; “gravy with beef,” at least 35% cooked beef. So, knowing USDA's standards can help your menu planning—not to mention comparisons between products. To get you started, here's a list of the most popular products and the major USDA formula requirements for them. For convenience, the lists are divided into “Meat Products” and “Poultry Products.”

MEAT PRODUCTS

All percentages of meat are on the basis of fresh uncooked weight unless otherwise indicated.

Baby Food

High Meat Dinner – At least 30% meat.

Meat and Broth – At least 65% meat.

Vegetable and Meat – At least 8% meat.

Bacon (cooked) – Weight of cooked bacon can't exceed 40% of cured, smoked bacon.

Bacon and Tomato Spread – At least 20% cooked bacon.

Bacon Dressing – At least 8% cured, smoked bacon.

Barbecued Meats – Weight of meat when barbecued can't exceed 70% of the fresh uncooked meat. Must have barbecued (crusted) appearance and be prepared over burning or smoldering hardwood or its sawdust. If cooked by other dry heat means, product name must mention the type of cookery.

Barbecue Sauce with Meat – At least 35% meat (cooked basis).

Beans and Meat in Sauce – At least 20% meat.

Beans in Sauce with Meat – At least 20% cooked or cooked and smoked meat.

Beans with Bacon in Sauce – At least 12% bacon.

Beans with Frankfurters in Sauce – At least 20% franks.

Beans with Meatballs in Sauce – At least 20% meatballs.

Beef and Dumplings with Gravy or Beef and Gravy with Dumplings – At least 25% beef.

Beef and Pasta in Tomato Sauce – At least 17½% beef.

Beef Carbonade – At least 50% beef tenderloin.

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- Beef Burger Sandwich** – At least 35% hamburger (cooked basis).
- Beef Burgundy** – At least 50% beef; enough wine to characterize the sauce.
- Beef Sauce with Beef and Mushrooms** – At least 25% beef and 7% mushrooms.
- Beef Sausage (raw)** – No more than 30% fat. No byproducts, no extenders.
- Beef Stroganoff** – At least 45% fresh uncooked beef or 30% cooked beef, and at least 10% sour cream or a “gourmet” combination of at least 7½% sour cream and 5% wine.
- Beef with Barbecue Sauce** – At least 50% beef (cooked basis).
- Beef with Gravy** – At least 50% beef (cooked basis)./
Gravy with Beef – At least 35% beef (cooked basis).
- Breaded Steaks, Chops, etc.** – Breeding can't exceed 30% of finished product weight.
- Breakfast (frozen product containing meat)** – At least 15% meat (cooked basis).
- Breakfast Sausage** – No more than 50% fat.
- Brown and Serve Sausage** – No more than 35% fat and no more than 10% added water.
- Brunswick Stew** – At least 25% of at least two kinds of meat and/or poultry. Must contain corn as one of the vegetables.
- Burgundy Sauce with Beef and Noodles** – At least 25% beef (cooked basis); enough wine to characterize the sauce.
- Burritos** – At least 15% meat.
- Cabbage Rolls with Meat** – At least 12% meat.
- Cannelloni with Meat and Sauce** – At least 10% meat.
- Cappelletti with Meat in Sauce** – At least 12% meat.
- Cheesefurter** – At least 15% cheese.
- Chili Con Carne** – At least 40% meat.
- Chili Con Carne with Beans** – At least 25% meat.
- Chili Hot Dog with Meat** – At least 40% meat in chili.
- Chili Macaroni** – At least 16% meat.
- Chili Pie** – At least 20% meat; filling must be at least 50% of the product.
- Chili Sauce with Meat or Chili Hot Dog Sauce with Meat** – At least 6% meat.
- Chop Suey (American Style) with Macaroni and Meat** – at least 25% meat.
- Chop Suey Vegetables with Meat** – At least 12% meat.
- Chopped Ham** – Must be prepared from fresh, cured, or smoked ham, plus certain kinds of curing agents and seasonings. May contain dehydrated onions, dehydrated garlic, corn syrup, and not more than 3% water to dissolve the curing agents.
- Chorizos Empanadillos** – At least 25% fresh chorizos or 17% dry chorizos.
- Chow Mein Vegetables with Meat** – At least 12% meat.
- Chow Mein Vegetables with Meat and Noodles** – At least 8% meat and the chow mein must equal ⅔ of the product.
- Condensed, Creamed Dried Beef or Chipped Beef** – At least 18% dried or chipped beef (figured on reconstituted total content).
- Corned Beef and Cabbage** – At least 25% corned beef (cooked basis).
- Corned Beef Hash** – At least 35% beef (cooked basis). Must contain potatoes, curing agents, and seasonings. May contain onions, garlic, beef broth, beef fat or others. No more than 15% fat; no more than 72% moisture.
- Corn Dog** – Must meet standards for frankfurters and batter can't exceed the weight of the frank.
- Country Ham** – A dry-cured product frequently coated with spices.
- Crackling Corn Bread** – At least 10% cracklings (cooked basis).
- Cream Cheese with Chipped Beef (Sandwich Spread)** – At least 12% chipped beef.
- Crepes** – At least 20% meat (cooked basis), or 10% meat (cooked basis) if the filling has other major characterizing ingredient, such as cheese.
- Croquettes** – At least 35% meat.

Curried Sauce with Meat and Rice (Casserole) – At least 35% meat (cooked basis) in the sauce and meat part; no more than 50% cooked rice.

Deviled Ham – No more than 35% fat.

Dinners (Frozen Product Containing Meat) – At least 25% meat or meat food product (cooked basis) figured on total meal minus appetizer, bread and dessert. Minimum weight of a consumer package – 10 ozs.

Dumplings and Meat in Sauce – At least 18% meat.

Egg Foo Yong with Meat – At least 12% meat.

Egg Rolls with Meat – At least 10% meat.

Enchilada with Meat – At least 15% meat.

Entrees: Meat or Meat Food Product and One Vegetable – At least 50% meat or meat food product (cooked basis).

Meat or Meat Food Product, Gravy or Sauce, and One Vegetable – At least 30% meat or meat food product (cooked basis).

Frankfurter, Bologna, and Similar Cooked Sausage – May contain only skeletal meat. No more than 30% fat, 10% added water and 2% corn syrup. No more than 15% poultry meat (exclusive of water in formula).

Frankfurter, Bologna and Similar Cooked Sausage with Byproducts or Variety Meats – Same limitations as above on fat, added water and corn syrup. Must contain at least 15% skeletal meat. Each byproduct or variety meat must be specifically named in the list of ingredients. These include hearts, tongue, spleen, tripe, stomachs, etc.

Frankfurter, Bologna and Similar Cooked Sausage with Byproducts or Variety Meats and Which Also Contain Nonmeat Binders – Product made with the above formulas and also containing up to 3½% nonmeat binders (or 2% isolated soy protein). These products must be distinctively labeled, such as “frankfurters with byproducts, nonfat dry milk added.” The binders must be named in their proper order in the list of ingredients.

Fried Rice with Meat – At least 10% meat.

Fritters – At least 35% meat. A breaded product.

German Style Potato Salad with Bacon – At least 14% bacon (cooked basis).

Goulash – At least 25% meat.

Gravies – At least 25% meat stock or broth, or at least 6% meat.

Ham – Canned – Limited to 8% total weight gain after processing.

Ham – Cooked or Cooked and Smoked (not canned) – Must not weigh more after processing than the fresh ham weighs before curing and smoking; if contains up to 10% added weight, must be labeled “Ham, Water Added”; if more than 10%, must be labeled “Imitation Ham.”

Ham a la King – At least 20% ham (cooked basis).

Ham and Cheese Spread – At least 25% ham (cooked basis).

Hamburger, Hamburg, Burger, Ground Beef or Chopped Beef – No more than 30% fat; no extenders.

Ham Chowder – At least 10% ham (cooked basis).

Ham Croquettes – At least 35% ham (cooked basis).

Ham Salad – At least 35% ham (cooked basis).

Ham Spread – At least 50% ham.

Hash – At least 35% meat (cooked basis).

Hors d'Oeuvre – At least 15% meat (cooked basis) or 10% bacon (cooked basis).

Jambalaya with Meat – At least 25% meat (cooked basis).

Knishes – At least 15% meat (cooked basis) or 10% bacon (cooked basis).

Kreplach – At least 20% meat.

Lasagna with Meat and Sauce – At least 12% meat.

Lasagna with Sauce, Cheese and Dry Sausage – At least 8% dry sausage.

Lima Beans with Ham or Bacon in Sauce – At least 12% ham or bacon.

Liver Products Such as Liver Loaf, Liver Paste, Liver Paté, Liver Cheese, Liver Spread and Liver Sausage – At least 30% liver.

Macaroni and Beef in Tomato Sauce – At least 12% beef.

Macaroni and Meat – At least 25% meat.

Macaroni Salad with Ham or Beef – At least 12% meat (cooked basis).

Manicotti (containing meat filling) – At least 10% meat.

Meat and Dumplings in Sauce – At least 25% meat.

Meat and Seafood Egg Roll – At least 5% meat.

Meat Shortcake – At least 25% meat (cooked basis).

Meat and Vegetables – At least 50% meat.

Meatballs – No more than 12% extenders (cereal, etc.—including textured vegetable protein). At least 65% meat.

Meatballs in Sauce – At least 50% meatballs (cooked basis).

Meat Casseroles – At least 25% fresh uncooked meat or 18% cooked meat.

Meat Curry – At least 50% meat.

Meat Loaf (Baked or Oven-Ready) – At least 65% meat and no more than 12% extenders including textured vegetable protein.

Meat Pasty – At least 25% meat.

Meat Pies – At least 25% meat.

Meat Ravioli – At least 10% meat in ravioli.

Meat Ravioli in Sauce – At least 10% meat.

Meat Salads – At least 35% meat (cooked basis).

Meat Soups
Ready-to-Eat – At least 5% meat.
Condensed – At least 10% meat.

Meat Spreads – At least 50% meat.

Meat Taco Filling – At least 40% meat.

Meat Tacos – At least 15% meat.

Meat Turnovers – At least 25% meat.

Meat Wellington – At least 50% cooked tenderloin spread with a liver paté or similar coating and covered with not more than 30% pastry.

Mince Meat – At least 12% meat.

Oleomargarine or Margarine – If product is entirely of animal fat, or contains some animal fat, it is processed under federal inspection. Must contain—individually or in combination—pasteurized cream, cow's milk, skim milk, a combination of nonfat dry milk and water or finely ground soybeans and water. May contain butter, salt, artificial coloring, vitamins A and D, and permitted functional substances. Finished product must contain at least 80% fat. Labels must clearly state which types of fat are used.

Omelet with Bacon – At least 9% bacon (cooked basis).

Omelet with Dry Sausage or with Liver – At least 12% dry sausage or liver (cooked basis).

Omelet with Ham – At least 18% ham (cooked basis).

Pan Haus – At least 10% meat.

Paté De Foie – At least 30% liver.

Pepper Steaks – At least 30% beef (cooked basis).

Peppers and Italian Brand Sausage in Sauce – At least 20% sausage (cooked basis).

Petcha – At least 50% calves feet.

Pizza Sauce with Sausage – At least 6% sausage.

Pizza with Meat – At least 15% meat.

Pizza with Sausage – At least 12% sausage (cooked basis) or 10% dry sausage, such as pepperoni.

Pork Sausage – Not more than 50% fat; may contain no byproducts or extenders.

Pork with Barbecue Sauce – At least 50% pork (cooked basis).

Pork and Dressing – At least 50% pork (cooked basis).

Pork with Dressing and Gravy – At least 30% pork (cooked basis).

Prosciutti – A flat, dry-cured ham coated with spices.

Salisbury Steak – At least 65% meat and no more than 12% extenders including textured vegetable protein.

Sandwiches (containing meat) – At least 35% meat in total sandwich; filling must be at least 50% of the sandwich.

Sauce with Chipped Beef – At least 18% chipped beef.

Sauce with Meat, or Meat Sauce – At least 6% meat.

Sauerbraten – At least 50% meat (cooked basis).

Sauerkraut Balls with Meat – At least 30% meat.

Sauerkraut with Wieners and Juice – At least 20% wieners.

Scalloped Potatoes and Ham – At least 20% ham (cooked basis).

Scallopine – At least 35% meat (cooked basis).

Scrambled Eggs with Ham in a Pancake – At least 9% cooked ham.

Scrapple – At least 40% meat and/or meat by products.

Shepherd's Pie – At least 25% meat; no more than 50% mashed potatoes.

Sloppy Joe (sauce with meat) – At least 35% meat (cooked basis).

Snacks – At least 15% meat (cooked basis) or 10% bacon (cooked basis).

Spaghetti with Sliced Franks and Sauce – At least 12% franks.

Spanish Rice with Beef or Ham – At least 20% beef or ham (cooked basis).

Stews (Beef, Lamb, and the like) – At least 25% meat.

Stuffed Cabbage with Meat in Sauce – At least 12% meat.

Stuffed Peppers with Meat in Sauce – At least 12% meat.

Sukiyaki – At least 30% meat.

Sweet and Sour Pork or Beef – At least 25% meat and at least 16% fruit.

Sweet and Sour Spareribs – At least 50% bone-in spareribs (cooked basis).

Swiss Steak with Gravy – At least 50% meat (cooked basis)./**Gravy and Swiss Steak** – At least 35% meat (cooked basis).

Tamale Pie – At least 20% meat; filling must be at least 40% of total product.

Tamales – At least 25% meat.

Tamales with Sauce (or with Gravy) – At least 20% meat.

Taquitos – At least 15% meat.

Tongue Spread – At least 50% tongue.

Tortellini with Meat – At least 10% meat.

Veal Birds – At least 60% meat and no more than 40% stuffing.

Veal Cordon Bleu – At least 60% veal, 5% ham, and containing Swiss, Gruyere or Mozzarella cheese.

Veal Fricassee – At least 40% meat.

Veal Parmagiana – At least 40% breaded meat product in sauce.

Veal Steaks – Can be chopped, shaped, cubed, frozen. Beef can be added with product name shown as "Veal Steaks, Beef Added, Chopped, Shaped and Cubed" if no more than 20% beef, or must be labeled "Veal and Beef Steak, Chopped, Shaped and Cubed." No more than 30% fat.

Vegetable and Meat Casserole – At least 25% meat.

Vegetable and Meat Pie – At least 25% meat.

Vegetable Stew and Meat Balls – At least 12% meat in total product.

Won Ton Soup – At least 5% meat.

POULTRY PRODUCTS

All percentages of poultry—chicken, turkey, or other kinds of poultry—are on cooked deboned basis unless otherwise indicated. When standard indicates poultry meat, skin, and fat, the skin and fat are in proportions normal to poultry.

Baby Food

High Poultry Dinner – At least 18¾% poultry meat, skin, fat, and giblets.

Poultry with Broth – At least 43% poultry meat, skin, fat, and giblets.

Beans and Rice with Poultry – At least 6% poultry meat.

Breaded Poultry – No more than 30% breading.

Cabbage Stuffed with Poultry – At least 8% poultry meat.

Canned Boned Poultry

Boned (kind), Solid Pack – At least 95% poultry meat, skin and fat.

Boned (kind) – At least 90% poultry meat, skin and fat.

Boned (kind), with Broth – At least 80% poultry meat, skin and fat.

Boned (kind), with Specified Percentage of Broth – At least 50% poultry meat, skin, and fat.

Cannelloni with Poultry – At least 7% poultry meat.

Chicken Cordon Bleu – At least 60% boneless chicken breast (raw basis), 5% ham and either Swiss, Gruyere or Mozzarella cheese. (If breaded, no more than 30% breading.)

Creamed Poultry – At least 20% poultry meat. Product must contain some cream.

Eggplant Parmagiana with Poultry – At least 8% poultry meat.

Egg Roll with Poultry – At least 2% poultry meat.

Entree:

Poultry or Poultry Food Product and One Vegetable – At least 37½% poultry meat or poultry food product.

Poultry or Poultry Food Product with Gravy or Sauce and One Vegetable – At least 22% poultry meat.

Poultry a la Kiev – Must be breast meat (may have attached skin) stuffed with butter and chives.

Poultry a la King – At least 20% poultry meat.

Poultry Almondine – At least 50% poultry meat.

Poultry Barbecue – At least 40% poultry meat.

Poultry Blintz Filling – At least 40% poultry meat.

Poultry Brunswick Stew – At least 12% poultry meat. Must contain corn.

Poultry Burgers – 100% poultry meat, with skin and fat.

Poultry Burgundy – At least 50% poultry; enough wine to characterize the product.

Poultry Cacciatore – At least 20% poultry meat, or 40% with bone.

Poultry Casserole – At least 18% poultry meat.

Poultry Chili – At least 28% poultry meat.

Poultry Chili with Beans – At least 17% poultry meat.

Poultry Chop Suey – At least 4% poultry meat.
Chop Suey with Poultry – At least 2% poultry meat.

Poultry Chow Mein, without Noodles – At least 4% poultry meat.

Poultry Croquettes – At least 25% poultry meat.

Poultry Croquettes with Macaroni and Cheese – At least 29% croquettes.

Poultry Dinners (a frozen product) – At least 18% poultry meat, figured on total meal minus appetizer, bread and dessert.

Poultry Empanadillo – At least 25% poultry meat including skin and fat (raw basis).

Poultry Fricassee – At least 20% poultry meat.

Poultry Fricassee of Wings – At least 40% poultry wings (cooked basis, with bone).

Poultry Hash – At least 30% poultry meat.

Poultry Lasagna – At least 8% poultry meat (raw basis).

Poultry Livers with Rice and Gravy – At least 30% livers in poultry and gravy portion or 17½% in total product.

Poultry Paella – At least 35% poultry meat or 35% poultry meat and other meat (cooked basis); no more than 35% cooked rice; must contain seafood.

Poultry Pies – At least 14% poultry meat.

Poultry Ravioli – At least 2% poultry meat.

Poultry Roll – No more than 3% binding agents, such as gelatin, in the cooked product; no more than 2% natural cooked-out juices./**Poultry Roll with Natural Juices** – Contains more than 2% natural cooked-out juices./**Poultry Roll with Broth** – Contains more than 2% poultry broth in addition to natural cooked-out juices./**Poultry Roll with Gelatin** – gelatin exceeds 3% of cooked product.

Poultry Salad – At least 25% poultry meat (with normal amounts of skin and fat).

Poultry Scallopini – At least 35% poultry meat.

Poultry Soup

Ready-to-Eat – At least 2% poultry meat.

Condensed – At least 4% poultry meat.

Poultry Stew – At least 12% poultry meat.

Poultry Stroganoff – At least 30% poultry meat and at least 10% sour cream or a “gourmet” combination of at least 7½% sour cream and 5% wine.

Poultry Tamales – At least 6% poultry meat.

Poultry Tetrazzini – At least 15% poultry meat.

Poultry Wellington – At least 50% boneless poultry breast, spread with a liver or similar paté coating and covered in not more than 30% pastry.

Poultry with Gravy – At least 35% poultry meat./**Gravy with Poultry** – At least 15% poultry meat.

Poultry with Gravy and Dressing – At least 25% poultry meat.

Poultry with Noodles or Dumplings – At least 15% poultry meat, or 30% with bone./**Noodles or Dumplings with Poultry** – At least 6% poultry meat.

Poultry with Noodles Au Gratin – At least 18% poultry meat.

Poultry with Vegetables – At least 15% poultry meat.

Stuffed Cabbage with Poultry – At least 8% poultry meat.

Sauce with Poultry or Poultry Sauce – At least 6% poultry meat.

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**Animal and Plant Health Inspection Service
UNITED STATES DEPARTMENT OF AGRICULTURE**

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standards for meat and poultry products-- a consumer reference list

What's in a name? Plenty, when a meat or poultry product bears the mark of federal inspection! Specialists at the U.S. Department of Agriculture check each name against the recipe to be used—before the name ever goes on the label—to see that it tells what's really inside the package. Products labeled “beef with gravy,” for example, must contain at least 50% cooked beef; “gravy with beef,” at least 35% cooked beef. So, knowing USDA's standards can help your menu planning—not to mention comparisons between products. To get you started, here's a list of the most popular products and the major USDA formula requirements for them. For convenience, the lists are divided into “Meat Products” and “Poultry Products.”

MEAT PRODUCTS

All percentages of meat are on the basis of fresh uncooked weight unless otherwise indicated.

Baby Food

High Meat Dinner – At least 30% meat.

Meat and Broth – At least 65% meat.

Vegetable and Meat – At least 8% meat.

Bacon (cooked) – Weight of cooked bacon can't exceed 40% of cured, smoked bacon.

Bacon and Tomato Spread – At least 20% cooked bacon.

Bacon Dressing – At least 8% cured, smoked bacon.

Barbecued Meats – Weight of meat when barbecued can't exceed 70% of the fresh uncooked meat. Must have barbecued (crusted) appearance and be prepared over burning or smoldering hardwood or its sawdust. If cooked by other dry heat means, product name must mention the type of cookery.

Barbecue Sauce with Meat – At least 35% meat (cooked basis).

Beans and Meat in Sauce – At least 20% meat.

Beans in Sauce with Meat – At least 20% cooked or cooked and smoked meat.

Beans with Bacon in Sauce – At least 12% bacon.

Beans with Frankfurters in Sauce – At least 20% franks.

Beans with Meatballs in Sauce – At least 20% meatballs.

Beef and Dumplings with Gravy or Beef and Gravy with Dumplings – At least 25% beef.

Beef and Pasta in Tomato Sauce – At least 17½% beef.

Beef Carbonade – At least 50% beef tenderloin.

- Beef Burger Sandwich** – At least 35% hamburger (cooked basis).
- Beef Burgundy** – At least 50% beef; enough wine to characterize the sauce.
- Beef Sauce with Beef and Mushrooms** – At least 25% beef and 7% mushrooms.
- Beef Sausage (raw)** – No more than 30% fat. No byproducts, no extenders.
- Beef Stroganoff** – At least 45% fresh uncooked beef or 30% cooked beef, and at least 10% sour cream or a “gourmet” combination of at least 7½% sour cream and 5% wine.
- Beef with Barbecue Sauce** – At least 50% beef (cooked basis).
- Beef with Gravy** – At least 50% beef (cooked basis)./
Gravy with Beef – At least 35% beef (cooked basis).
- Breaded Steaks, Chops, etc.** – Breading can’t exceed 30% of finished product weight.
- Breakfast (frozen product containing meat)** – At least 15% meat (cooked basis).
- Breakfast Sausage** – No more than 50% fat.
- Brown and Serve Sausage** – No more than 35% fat and no more than 10% added water.
- Brunswick Stew** – At least 25% of at least two kinds of meat and/or poultry. Must contain corn as one of the vegetables.
- Burgundy Sauce with Beef and Noodles** – At least 25% beef (cooked basis); enough wine to characterize the sauce.
- Burritos** – At least 15% meat.
- Cabbage Rolls with Meat** – At least 12% meat.
- Cannelloni with Meat and Sauce** – At least 10% meat.
- Cappelletti with Meat in Sauce** – At least 12% meat.
- Cheesefurter** – At least 15% cheese.
- Chili Con Carne** – At least 40% meat.
- Chili Con Carne with Beans** – At least 25% meat.
- Chili Hot Dog with Meat** – At least 40% meat in chili.
- Chili Macaroni** – At least 16% meat.
- Chili Pie** – At least 20% meat; filling must be at least 50% of the product.
- Chili Sauce with Meat or Chili Hot Dog Sauce with Meat** – At least 6% meat.
- Chop Suey (American Style) with Macaroni and Meat** – at least 25% meat.
- Chop Suey Vegetables with Meat** – At least 12% meat.
- Chopped Ham** – Must be prepared from fresh, cured, or smoked ham, plus certain kinds of curing agents and seasonings. May contain dehydrated onions, dehydrated garlic, corn syrup, and not more than 3% water to dissolve the curing agents.
- Chorizos Empanadillos** – At least 25% fresh chorizos or 17% dry chorizos.
- Chow Mein Vegetables with Meat** – At least 12% meat.
- Chow Mein Vegetables with Meat and Noodles** – At least 8% meat and the chow mein must equal ⅔ of the product.
- Condensed, Creamed Dried Beef or Chipped Beef** – At least 18% dried or chipped beef (figured on reconstituted total content).
- Corned Beef and Cabbage** – At least 25% corned beef (cooked basis).
- Corned Beef Hash** – At least 35% beef (cooked basis). Must contain potatoes, curing agents, and seasonings. May contain onions, garlic, beef broth, beef fat or others. No more than 15% fat; no more than 72% moisture.
- Corn Dog** – Must meet standards for frankfurters and batter can’t exceed the weight of the frank.
- Country Ham** – A dry-cured product frequently coated with spices.
- Crackling Corn Bread** – At least 10% cracklings (cooked basis).
- Cream Cheese with Chipped Beef (Sandwich Spread)** – At least 12% chipped beef.
- Crepes** – At least 20% meat (cooked basis), or 10% meat (cooked basis) if the filling has other major characterizing ingredient, such as cheese.
- Croquettes** – At least 35% meat.

Curried Sauce with Meat and Rice (Casserole) –
At least 35% meat (cooked basis) in the sauce
and meat part; no more than 50% cooked rice.

Deviled Ham – No more than 35% fat.

Dinners (Frozen Product Containing Meat) –
At least 25% meat or meat food product (cooked
basis) figured on total meal minus appetizer,
bread and dessert. Minimum weight of a con-
sumer package – 10 ozs.

Dumplings and Meat in Sauce – At least 18%
meat.

Egg Foo Yong with Meat – At least 12% meat.

Egg Rolls with Meat – At least 10% meat.

Enchilada with Meat – At least 15% meat.

**Entrees: *Meat or Meat Food Product and One
Vegetable* –** At least 50% meat or meat food
product (cooked basis).
*Meat or Meat Food Product, Gravy or Sauce, and
One Vegetable* – At least 30% meat or meat food
product (cooked basis).

**Frankfurter, Bologna, and Similar Cooked
Sausage –** May contain only skeletal meat. No
more than 30% fat, 10% added water and 2%
corn syrup. No more than 15% poultry meat
(exclusive of water in formula).

**Frankfurter, Bologna and Similar Cooked
Sausage with Byproducts or Variety Meats –**
Same limitations as above on fat, added water
and corn syrup. Must contain at least 15%
skeletal meat. Each byproduct or variety meat
must be specifically named in the list of ingre-
dients. These include hearts, tongue, spleen, tripe,
stomachs, etc.

**Frankfurter, Bologna and Similar Cooked
Sausage with Byproducts or Variety Meats
and Which Also Contain Nonmeat Binders –**
Product made with the above formulas and also
containing up to 3½% nonmeat binders (or 2%
isolated soy protein). These products must be
distinctively labeled, such as "frankfurters with
byproducts, nonfat dry milk added." The binders
must be named in their proper order in the
list of ingredients.

Fried Rice with Meat – At least 10% meat.

Fritters – At least 35% meat. A breaded product.

German Style Potato Salad with Bacon – At least
14% bacon (cooked basis).

Goulash – At least 25% meat.

Gravies – At least 25% meat stock or broth, or at
least 6% meat.

Ham – Canned – Limited to 8% total weight gain
after processing.

**Ham – Cooked or Cooked and Smoked (not
canned) –** Must not weigh more after processing
than the fresh ham weighs before curing and
smoking; if contains up to 10% added weight,
must be labeled "Ham, Water Added"; if more
than 10%, must be labeled "Imitation Ham."

Ham a la King – At least 20% ham (cooked basis).

Ham and Cheese Spread – At least 25% ham
(cooked basis).

**Hamburger, Hamburg, Burger, Ground Beef or
Chopped Beef –** No more than 30% fat; no
extenders.

Ham Chowder – At least 10% ham (cooked basis).

Ham Croquettes – At least 35% ham (cooked basis).

Ham Salad – At least 35% ham (cooked basis).

Ham Spread – At least 50% ham.

Hash – At least 35% meat (cooked basis).

Hors d'Oeuvre – At least 15% meat (cooked basis)
or 10% bacon (cooked basis).

Jambalaya with Meat – At least 25% meat (cooked
basis).

Knishes – At least 15% meat (cooked basis) or 10%
bacon (cooked basis).

Kreplach – At least 20% meat.

Lasagna with Meat and Sauce – At least 12% meat.

Lasagna with Sauce, Cheese and Dry Sausage –
At least 8% dry sausage.

Lima Beans with Ham or Bacon in Sauce – At
least 12% ham or bacon.

**Liver Products Such as Liver Loaf, Liver Paste,
Liver Paté, Liver Cheese, Liver Spread and
Liver Sausage –** At least 30% liver.

Macaroni and Beef in Tomato Sauce – At least
12% beef.

Macaroni and Meat – At least 25% meat.

Macaroni Salad with Ham or Beef – At least 12% meat (cooked basis).

Manicotti (containing meat filling) – At least 10% meat.

Meat and Dumplings in Sauce – At least 25% meat.

Meat and Seafood Egg Roll – At least 5% meat.

Meat Shortcake – At least 25% meat (cooked basis).

Meat and Vegetables – At least 50% meat.

Meatballs – No more than 12% extenders (cereal, etc.—including textured vegetable protein). At least 65% meat.

Meatballs in Sauce – At least 50% meatballs (cooked basis).

Meat Casseroles – At least 25% fresh uncooked meat or 18% cooked meat.

Meat Curry – At least 50% meat.

Meat Loaf (Baked or Oven-Ready) – At least 65% meat and no more than 12% extenders including textured vegetable protein.

Meat Pasty – At least 25% meat.

Meat Pies – At least 25% meat.

Meat Ravioli – At least 10% meat in ravioli.

Meat Ravioli in Sauce – At least 10% meat.

Meat Salads – At least 35% meat (cooked basis).

Meat Soups
Ready-to-Eat – At least 5% meat.
Condensed – At least 10% meat.

Meat Spreads – At least 50% meat.

Meat Taco Filling – At least 40% meat.

Meat Tacos – At least 15% meat.

Meat Turnovers – At least 25% meat.

Meat Wellington – At least 50% cooked tenderloin spread with a liver paté or similar coating and covered with not more than 30% pastry.

Mince Meat – At least 12% meat.

Oleomargarine or Margarine – If product is entirely of animal fat, or contains some animal fat, it is processed under federal inspection. Must contain—individually or in combination—pasteurized cream, cow's milk, skim milk, a combination of nonfat dry milk and water or finely ground soybeans and water. May contain butter, salt, artificial coloring, vitamins A and D, and permitted functional substances. Finished product must contain at least 80% fat. Labels must clearly state which types of fat are used.

Omelet with Bacon – At least 9% bacon (cooked basis).

Omelet with Dry Sausage or with Liver – At least 12% dry sausage or liver (cooked basis).

Omelet with Ham – At least 18% ham (cooked basis).

Pan Haus – At least 10% meat.

Paté De Foie – At least 30% liver.

Pepper Steaks – At least 30% beef (cooked basis).

Peppers and Italian Brand Sausage in Sauce – At least 20% sausage (cooked basis).

Petcha – At least 50% calves feet.

Pizza Sauce with Sausage – At least 6% sausage.

Pizza with Meat – At least 15% meat.

Pizza with Sausage – At least 12% sausage (cooked basis) or 10% dry sausage, such as pepperoni.

Pork Sausage – Not more than 50% fat; may contain no byproducts or extenders.

Pork with Barbecue Sauce – At least 50% pork (cooked basis).

Pork and Dressing – At least 50% pork (cooked basis).

Pork with Dressing and Gravy – At least 30% pork (cooked basis).

Prosciutti – A flat, dry-cured ham coated with spices.

Salisbury Steak – At least 65% meat and no more than 12% extenders including textured vegetable protein.

Sandwiches (containing meat) – At least 35% meat in total sandwich; filling must be at least 50% of the sandwich.

Sauce with Chipped Beef – At least 18% chipped beef.

Sauce with Meat, or Meat Sauce – At least 6% meat.

Sauerbraten – At least 50% meat (cooked basis).

Sauerkraut Balls with Meat – At least 30% meat.

Sauerkraut with Wieners and Juice – At least 20% wieners.

Scalloped Potatoes and Ham – At least 20% ham (cooked basis).

Scallopine – At least 35% meat (cooked basis).

Scrambled Eggs with Ham in a Pancake – At least 9% cooked ham.

Scrapple – At least 40% meat and/or meat by products.

Shepherd's Pie – At least 25% meat; no more than 50% mashed potatoes.

Sloppy Joe (sauce with meat) – At least 35% meat (cooked basis).

Snacks – At least 15% meat (cooked basis) or 10% bacon (cooked basis).

Spaghetti with Sliced Franks and Sauce – At least 12% franks.

Spanish Rice with Beef or Ham – At least 20% beef or ham (cooked basis).

Stews (Beef, Lamb, and the like) – At least 25% meat.

Stuffed Cabbage with Meat in Sauce – At least 12% meat.

Stuffed Peppers with Meat in Sauce – At least 12% meat.

Sukiyaki – At least 30% meat.

Sweet and Sour Pork or Beef – At least 25% meat and at least 16% fruit.

Sweet and Sour Spareribs – At least 50% bone-in spareribs (cooked basis).

Swiss Steak with Gravy – At least 50% meat (cooked basis). / **Gravy and Swiss Steak** – At least 35% meat (cooked basis).

Tamale Pie – At least 20% meat; filling must be at least 40% of total product.

Tamales – At least 25% meat.

Tamales with Sauce (or with Gravy) – At least 20% meat.

Taquitos – At least 15% meat.

Tongue Spread – At least 50% tongue.

Tortellini with Meat – At least 10% meat.

Veal Birds – At least 60% meat and no more than 40% stuffing.

Veal Cordon Bleu – At least 60% veal, 5% ham, and containing Swiss, Gruyere or Mozzarella cheese.

Veal Fricassee – At least 40% meat.

Veal Parmagiana – At least 40% breaded meat product in sauce.

Veal Steaks – Can be chopped, shaped, cubed, frozen. Beef can be added with product name shown as "Veal Steaks, Beef Added, Chopped, Shaped and Cubed" if no more than 20% beef, or must be labeled "Veal and Beef Steak, Chopped, Shaped and Cubed." No more than 30% fat.

Vegetable and Meat Casserole – At least 25% meat.

Vegetable and Meat Pie – At least 25% meat.

Vegetable Stew and Meat Balls – At least 12% meat in total product.

Won Ton Soup – At least 5% meat.

POULTRY PRODUCTS

All percentages of poultry—chicken, turkey, or other kinds of poultry—are on cooked deboned basis unless otherwise indicated. When standard indicates poultry meat, skin, and fat, the skin and fat are in proportions normal to poultry.

Baby Food

High Poultry Dinner – At least 18¾% poultry meat, skin, fat, and giblets.

Poultry with Broth – At least 43% poultry meat, skin, fat, and giblets.

Beans and Rice with Poultry – At least 6% poultry meat.

Breaded Poultry – No more than 30% breading.

Cabbage Stuffed with Poultry – At least 8% poultry meat.

Canned Boned Poultry

Boned (kind), Solid Pack – At least 95% poultry meat, skin and fat.

Boned (kind) – At least 90% poultry meat, skin and fat.

Boned (kind), with Broth – At least 80% poultry meat, skin and fat.

Boned (kind), with Specified Percentage of Broth – At least 50% poultry meat, skin, and fat.

Cannelloni with Poultry – At least 7% poultry meat.

Chicken Cordon Bleu – At least 60% boneless chicken breast (raw basis), 5% ham and either Swiss, Gruyere or Mozzarella cheese. (If breaded, no more than 30% breading.)

Creamed Poultry – At least 20% poultry meat. Product must contain some cream.

Eggplant Parmagiana with Poultry – At least 8% poultry meat.

Egg Roll with Poultry – At least 2% poultry meat.

Entree:

Poultry or Poultry Food Product and One Vegetable – At least 37½% poultry meat or poultry food product.

Poultry or Poultry Food Product with Gravy or Sauce and One Vegetable – At least 22% poultry meat.

Poultry a la Kiev – Must be breast meat (may have attached skin) stuffed with butter and chives.

Poultry a la King – At least 20% poultry meat.

Poultry Almondine – At least 50% poultry meat.

Poultry Barbecue – At least 40% poultry meat.

Poultry Blintz Filling – At least 40% poultry meat.

Poultry Brunswick Stew – At least 12% poultry meat. Must contain corn.

Poultry Burgers – 100% poultry meat, with skin and fat.

Poultry Burgundy – At least 50% poultry; enough wine to characterize the product.

Poultry Cacciatore – At least 20% poultry meat, or 40% with bone.

Poultry Casserole – At least 18% poultry meat.

Poultry Chili – At least 28% poultry meat.

Poultry Chili with Beans – At least 17% poultry meat.

Poultry Chop Suey – At least 4% poultry meat./
Chop Suey with Poultry – At least 2% poultry meat.

Poultry Chow Mein, without Noodles – At least 4% poultry meat.

Poultry Croquettes – At least 25% poultry meat.

Poultry Croquettes with Macaroni and Cheese – At least 29% croquettes.

Poultry Dinners (a frozen product) – At least 18% poultry meat, figured on total meal minus appetizer, bread and dessert.

Poultry Empanadillo – At least 25% poultry meat including skin and fat (raw basis).

Poultry Fricassee – At least 20% poultry meat.

Poultry Fricassee of Wings – At least 40% poultry wings (cooked basis, with bone).

Poultry Hash – At least 30% poultry meat.

Poultry Lasagna – At least 8% poultry meat (raw basis).

Poultry Livers with Rice and Gravy – At least 30% livers in poultry and gravy portion or 17½% in total product.

Poultry Paella – At least 35% poultry meat or 35% poultry meat and other meat (cooked basis); no more than 35% cooked rice; must contain seafood.

Poultry Pies – At least 14% poultry meat.

Poultry Ravioli – At least 2% poultry meat.

Poultry Roll – No more than 3% binding agents, such as gelatin, in the cooked product; no more than 2% natural cooked-out juices./**Poultry Roll with Natural Juices** – Contains more than 2% natural cooked-out juices./**Poultry Roll with Broth** – Contains more than 2% poultry broth in addition to natural cooked-out juices./**Poultry Roll with Gelatin** – gelatin exceeds 3% of cooked product.

Poultry Salad – At least 25% poultry meat (with normal amounts of skin and fat).

Poultry Scallopini – At least 35% poultry meat.

Poultry Soup

Ready-to-Eat – At least 2% poultry meat.

Condensed – At least 4% poultry meat.

Poultry Stew – At least 12% poultry meat.

Poultry Stroganoff – At least 30% poultry meat and at least 10% sour cream or a “gourmet” combination of at least 7½% sour cream and 5% wine.

Poultry Tamales – At least 6% poultry meat.

Poultry Tetrazzini – At least 15% poultry meat.

Poultry Wellington – At least 50% boneless poultry breast, spread with a liver or similar paté coating and covered in not more than 30% pastry.

Poultry with Gravy – At least 35% poultry meat./**Gravy with Poultry** – At least 15% poultry meat.

Poultry with Gravy and Dressing – At least 25% poultry meat.

Poultry with Noodles or Dumplings – At least 15% poultry meat, or 30% with bone./**Noodles or Dumplings with Poultry** – At least 6% poultry meat.

Poultry with Noodles Au Gratin – At least 18% poultry meat.

Poultry with Vegetables – At least 15% poultry meat.

Stuffed Cabbage with Poultry – At least 8% poultry meat.

Sauce with Poultry or Poultry Sauce – At least 6% poultry meat.

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**Animal and Plant Health Inspection Service
UNITED STATES DEPARTMENT OF AGRICULTURE**

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standards for meat and poultry products-- a consumer reference list

What's in a name? Plenty, when a meat or poultry product bears the mark of federal inspection! Specialists at the U.S. Department of Agriculture check each name against the recipe to be used—before the name ever goes on the label—to see that it tells what's really inside the package. Products labeled “beef with gravy,” for example, must contain at least 50% cooked beef; “gravy with beef,” at least 35% cooked beef. So, knowing USDA's standards can help your menu planning—not to mention comparisons between products. To get you started, here's a list of the most popular products and the major USDA formula requirements for them. For convenience, the lists are divided into “Meat Products” and “Poultry Products.”

MEAT PRODUCTS

All percentages of meat are on the basis of fresh uncooked weight unless otherwise indicated.

Baby Food

High Meat Dinner – At least 30% meat.

Meat and Broth – At least 65% meat.

Vegetable and Meat – At least 8% meat.

Bacon (cooked) – Weight of cooked bacon can't exceed 40% of cured, smoked bacon.

Bacon and Tomato Spread – At least 20% cooked bacon.

Bacon Dressing – At least 8% cured, smoked bacon.

Barbecued Meats – Weight of meat when barbecued can't exceed 70% of the fresh uncooked meat. Must have barbecued (crusted) appearance and be prepared over burning or smoldering hardwood or its sawdust. If cooked by other dry heat means, product name must mention the type of cookery.

Barbecue Sauce with Meat – At least 35% meat (cooked basis).

Beans and Meat in Sauce – At least 20% meat.

Beans in Sauce with Meat – At least 20% cooked or cooked and smoked meat.

Beans with Bacon in Sauce – At least 12% bacon.

Beans with Frankfurters in Sauce – At least 20% franks.

Beans with Meatballs in Sauce – At least 20% meatballs.

Beef and Dumplings with Gravy or Beef and Gravy with Dumplings – At least 25% beef.

Beef and Pasta in Tomato Sauce – At least 17½% beef.

Beef Carbonade – At least 50% beef tenderloin.

- Beef Burger Sandwich** – At least 35% hamburger (cooked basis).
- Beef Burgundy** – At least 50% beef; enough wine to characterize the sauce.
- Beef Sauce with Beef and Mushrooms** – At least 25% beef and 7% mushrooms.
- Beef Sausage (raw)** – No more than 30% fat. No byproducts, no extenders.
- Beef Stroganoff** – At least 45% fresh uncooked beef or 30% cooked beef, and at least 10% sour cream or a “gourmet” combination of at least 7½% sour cream and 5% wine.
- Beef with Barbecue Sauce** – At least 50% beef (cooked basis).
- Beef with Gravy** – At least 50% beef (cooked basis)./
Gravy with Beef – At least 35% beef (cooked basis).
- Breaded Steaks, Chops, etc.** – Breading can’t exceed 30% of finished product weight.
- Breakfast (frozen product containing meat)** – At least 15% meat (cooked basis).
- Breakfast Sausage** – No more than 50% fat.
- Brown and Serve Sausage** – No more than 35% fat and no more than 10% added water.
- Brunswick Stew** – At least 25% of at least two kinds of meat and/or poultry. Must contain corn as one of the vegetables.
- Burgundy Sauce with Beef and Noodles** – At least 25% beef (cooked basis); enough wine to characterize the sauce.
- Burritos** – At least 15% meat.
- Cabbage Rolls with Meat** – At least 12% meat.
- Cannelloni with Meat and Sauce** – At least 10% meat.
- Cappelletti with Meat in Sauce** – At least 12% meat.
- Cheesefurter** – At least 15% cheese.
- Chili Con Carne** – At least 40% meat.
- Chili Con Carne with Beans** – At least 25% meat.
- Chili Hot Dog with Meat** – At least 40% meat in chili.
- Chili Macaroni** – At least 16% meat.
- Chili Pie** – At least 20% meat; filling must be at least 50% of the product.
- Chili Sauce with Meat or Chili Hot Dog Sauce with Meat** – At least 6% meat.
- Chop Suey (American Style) with Macaroni and Meat** – at least 25% meat.
- Chop Suey Vegetables with Meat** – At least 12% meat.
- Chopped Ham** – Must be prepared from fresh, cured, or smoked ham, plus certain kinds of curing agents and seasonings. May contain dehydrated onions, dehydrated garlic, corn syrup, and not more than 3% water to dissolve the curing agents.
- Chorizos Empanadillos** – At least 25% fresh chorizos or 17% dry chorizos.
- Chow Mein Vegetables with Meat** – At least 12% meat.
- Chow Mein Vegetables with Meat and Noodles** – At least 8% meat and the chow mein must equal ⅔ of the product.
- Condensed, Creamed Dried Beef or Chipped Beef** – At least 18% dried or chipped beef (figured on reconstituted total content).
- Corned Beef and Cabbage** – At least 25% corned beef (cooked basis).
- Corned Beef Hash** – At least 35% beef (cooked basis). Must contain potatoes, curing agents, and seasonings. May contain onions, garlic, beef broth, beef fat or others. No more than 15% fat; no more than 72% moisture.
- Corn Dog** – Must meet standards for frankfurters and batter can’t exceed the weight of the frank.
- Country Ham** – A dry-cured product frequently coated with spices.
- Crackling Corn Bread** – At least 10% cracklings (cooked basis).
- Cream Cheese with Chipped Beef (Sandwich Spread)** – At least 12% chipped beef.
- Crepes** – At least 20% meat (cooked basis), or 10% meat (cooked basis) if the filling has other major characterizing ingredient, such as cheese.
- Croquettes** – At least 35% meat.

Curried Sauce with Meat and Rice (Casserole) –
At least 35% meat (cooked basis) in the sauce
and meat part; no more than 50% cooked rice.

Deviled Ham – No more than 35% fat.

Dinners (Frozen Product Containing Meat) –
At least 25% meat or meat food product (cooked
basis) figured on total meal minus appetizer,
bread and dessert. Minimum weight of a con-
sumer package – 10 ozs.

Dumplings and Meat in Sauce – At least 18%
meat.

Egg Foo Yong with Meat – At least 12% meat.

Egg Rolls with Meat – At least 10% meat.

Enchilada with Meat – At least 15% meat.

**Entrees: *Meat or Meat Food Product and One
Vegetable* –** At least 50% meat or meat food
product (cooked basis).
*Meat or Meat Food Product, Gravy or Sauce, and
One Vegetable* – At least 30% meat or meat food
product (cooked basis).

**Frankfurter, Bologna, and Similar Cooked
Sausage –** May contain only skeletal meat. No
more than 30% fat, 10% added water and 2%
corn syrup. No more than 15% poultry meat
(exclusive of water in formula).

**Frankfurter, Bologna and Similar Cooked
Sausage with Byproducts or Variety Meats –**
Same limitations as above on fat, added water
and corn syrup. Must contain at least 15%
skeletal meat. Each byproduct or variety meat
must be specifically named in the list of ingre-
dients. These include hearts, tongue, spleen, tripe,
stomachs, etc.

**Frankfurter, Bologna and Similar Cooked
Sausage with Byproducts or Variety Meats
and Which Also Contain Nonmeat Binders –**
Product made with the above formulas and also
containing up to 3½% nonmeat binders (or 2%
isolated soy protein). These products must be
distinctively labeled, such as “frankfurters with
byproducts, nonfat dry milk added.” The binders
must be named in their proper order in the
list of ingredients.

Fried Rice with Meat – At least 10% meat.

Fritters – At least 35% meat. A breaded product.

German Style Potato Salad with Bacon – At least
14% bacon (cooked basis).

Goulash – At least 25% meat.

Gravies – At least 25% meat stock or broth, or at
least 6% meat.

Ham – Canned – Limited to 8% total weight gain
after processing.

**Ham – Cooked or Cooked and Smoked (not
canned) –** Must not weigh more after processing
than the fresh ham weighs before curing and
smoking; if contains up to 10% added weight,
must be labeled “Ham, Water Added”; if more
than 10%, must be labeled “Imitation Ham.”

Ham a la King – At least 20% ham (cooked basis).

Ham and Cheese Spread – At least 25% ham
(cooked basis).

**Hamburger, Hamburg, Burger, Ground Beef or
Chopped Beef –** No more than 30% fat; no
extenders.

Ham Chowder – At least 10% ham (cooked basis).

Ham Croquettes – At least 35% ham (cooked basis).

Ham Salad – At least 35% ham (cooked basis).

Ham Spread – At least 50% ham.

Hash – At least 35% meat (cooked basis).

Hors d'Oeuvre – At least 15% meat (cooked basis)
or 10% bacon (cooked basis).

Jambalaya with Meat – At least 25% meat (cooked
basis).

Knishes – At least 15% meat (cooked basis) or 10%
bacon (cooked basis).

Kreplach – At least 20% meat.

Lasagna with Meat and Sauce – At least 12% meat.

Lasagna with Sauce, Cheese and Dry Sausage –
At least 8% dry sausage.

Lima Beans with Ham or Bacon in Sauce – At
least 12% ham or bacon.

**Liver Products Such as Liver Loaf, Liver Paste,
Liver Paté, Liver Cheese, Liver Spread and
Liver Sausage –** At least 30% liver.

Macaroni and Beef in Tomato Sauce – At least
12% beef.

Macaroni and Meat – At least 25% meat.

Macaroni Salad with Ham or Beef – At least 12% meat (cooked basis).

Manicotti (containing meat filling) – At least 10% meat.

Meat and Dumplings in Sauce – At least 25% meat.

Meat and Seafood Egg Roll – At least 5% meat.

Meat Shortcake – At least 25% meat (cooked basis).

Meat and Vegetables – At least 50% meat.

Meatballs – No more than 12% extenders (cereal, etc.—including textured vegetable protein). At least 65% meat.

Meatballs in Sauce – At least 50% meatballs (cooked basis).

Meat Casseroles – At least 25% fresh uncooked meat or 18% cooked meat.

Meat Curry – At least 50% meat.

Meat Loaf (Baked or Oven-Ready) – At least 65% meat and no more than 12% extenders including textured vegetable protein.

Meat Pasty – At least 25% meat.

Meat Pies – At least 25% meat.

Meat Ravioli – At least 10% meat in ravioli.

Meat Ravioli in Sauce – At least 10% meat.

Meat Salads – At least 35% meat (cooked basis).

Meat Soups
Ready-to-Eat – At least 5% meat.
Condensed – At least 10% meat.

Meat Spreads – At least 50% meat.

Meat Taco Filling – At least 40% meat.

Meat Tacos – At least 15% meat.

Meat Turnovers – At least 25% meat.

Meat Wellington – At least 50% cooked tenderloin spread with a liver paté or similar coating and covered with not more than 30% pastry.

Mince Meat – At least 12% meat.

Oleomargarine or Margarine – If product is entirely of animal fat, or contains some animal fat, it is processed under federal inspection. Must contain—individually or in combination—pasteurized cream, cow's milk, skim milk, a combination of nonfat dry milk and water or finely ground soybeans and water. May contain butter, salt, artificial coloring, vitamins A and D, and permitted functional substances. Finished product must contain at least 80% fat. Labels must clearly state which types of fat are used.

Omelet with Bacon – At least 9% bacon (cooked basis).

Omelet with Dry Sausage or with Liver – At least 12% dry sausage or liver (cooked basis).

Omelet with Ham – At least 18% ham (cooked basis).

Pan Haus – At least 10% meat.

Paté De Foie – At least 30% liver.

Pepper Steaks – At least 30% beef (cooked basis).

Peppers and Italian Brand Sausage in Sauce – At least 20% sausage (cooked basis).

Petcha – At least 50% calves feet.

Pizza Sauce with Sausage – At least 6% sausage.

Pizza with Meat – At least 15% meat.

Pizza with Sausage – At least 12% sausage (cooked basis) or 10% dry sausage, such as pepperoni.

Pork Sausage – Not more than 50% fat; may contain no byproducts or extenders.

Pork with Barbecue Sauce – At least 50% pork (cooked basis).

Pork and Dressing – At least 50% pork (cooked basis).

Pork with Dressing and Gravy – At least 30% pork (cooked basis).

Prosciutti – A flat, dry-cured ham coated with spices.

Salisbury Steak – At least 65% meat and no more than 12% extenders including textured vegetable protein.

Sandwiches (containing meat) – At least 35% meat in total sandwich; filling must be at least 50% of the sandwich.

Sauce with Chipped Beef – At least 18% chipped beef.

Sauce with Meat, or Meat Sauce – At least 6% meat.

Sauerbraten – At least 50% meat (cooked basis).

Sauerkraut Balls with Meat – At least 30% meat.

Sauerkraut with Wieners and Juice – At least 20% wieners.

Scalloped Potatoes and Ham – At least 20% ham (cooked basis).

Scallopine – At least 35% meat (cooked basis).

Scrambled Eggs with Ham in a Pancake – At least 9% cooked ham.

Scrapple – At least 40% meat and/or meat by products.

Shepherd's Pie – At least 25% meat; no more than 50% mashed potatoes.

Sloppy Joe (sauce with meat) – At least 35% meat (cooked basis).

Snacks – At least 15% meat (cooked basis) or 10% bacon (cooked basis).

Spaghetti with Sliced Franks and Sauce – At least 12% franks.

Spanish Rice with Beef or Ham – At least 20% beef or ham (cooked basis).

Stews (Beef, Lamb, and the like) – At least 25% meat.

Stuffed Cabbage with Meat in Sauce – At least 12% meat.

Stuffed Peppers with Meat in Sauce – At least 12% meat.

Sukiyaki – At least 30% meat.

Sweet and Sour Pork or Beef – At least 25% meat and at least 16% fruit.

Sweet and Sour Spareribs – At least 50% bone-in spareribs (cooked basis).

Swiss Steak with Gravy – At least 50% meat (cooked basis)./**Gravy and Swiss Steak** – At least 35% meat (cooked basis).

Tamale Pie – At least 20% meat; filling must be at least 40% of total product.

Tamales – At least 25% meat.

Tamales with Sauce (or with Gravy) – At least 20% meat.

Taquitos – At least 15% meat.

Tongue Spread – At least 50% tongue.

Tortellini with Meat – At least 10% meat.

Veal Birds – At least 60% meat and no more than 40% stuffing.

Veal Cordon Bleu – At least 60% veal, 5% ham, and containing Swiss, Gruyere or Mozzarella cheese.

Veal Fricassee – At least 40% meat.

Veal Parmagiana – At least 40% breaded meat product in sauce.

Veal Steaks – Can be chopped, shaped, cubed, frozen. Beef can be added with product name shown as "Veal Steaks, Beef Added, Chopped, Shaped and Cubed" if no more than 20% beef, or must be labeled "Veal and Beef Steak, Chopped, Shaped and Cubed." No more than 30% fat.

Vegetable and Meat Casserole – At least 25% meat.

Vegetable and Meat Pie – At least 25% meat.

Vegetable Stew and Meat Balls – At least 12% meat in total product.

Won Ton Soup – At least 5% meat.

POULTRY PRODUCTS

All percentages of poultry—chicken, turkey, or other kinds of poultry—are on cooked deboned basis unless otherwise indicated. When standard indicates poultry meat, skin, and fat, the skin and fat are in proportions normal to poultry.

Baby Food

High Poultry Dinner – At least 18¾% poultry meat, skin, fat, and giblets.

Poultry with Broth – At least 43% poultry meat, skin, fat, and giblets.

Beans and Rice with Poultry – At least 6% poultry meat.

Breaded Poultry – No more than 30% breading.

Cabbage Stuffed with Poultry – At least 8% poultry meat.

Canned Boned Poultry

Boned (kind), Solid Pack – At least 95% poultry meat, skin and fat.

Boned (kind) – At least 90% poultry meat, skin and fat.

Boned (kind), with Broth – At least 80% poultry meat, skin and fat.

Boned (kind), with Specified Percentage of Broth – At least 50% poultry meat, skin, and fat.

Cannelloni with Poultry – At least 7% poultry meat.

Chicken Cordon Bleu – At least 60% boneless chicken breast (raw basis), 5% ham and either Swiss, Gruyere or Mozzarella cheese. (If breaded, no more than 30% breading.)

Creamed Poultry – At least 20% poultry meat. Product must contain some cream.

Eggplant Parmagiana with Poultry – At least 8% poultry meat.

Egg Roll with Poultry – At least 2% poultry meat.

Entree:

Poultry or Poultry Food Product and One Vegetable – At least 37½% poultry meat or poultry food product.

Poultry or Poultry Food Product with Gravy or Sauce and One Vegetable – At least 22% poultry meat.

Poultry a la Kiev – Must be breast meat (may have attached skin) stuffed with butter and chives.

Poultry a la King – At least 20% poultry meat.

Poultry Almondine – At least 50% poultry meat.

Poultry Barbecue – At least 40% poultry meat.

Poultry Blintz Filling – At least 40% poultry meat.

Poultry Brunswick Stew – At least 12% poultry meat. Must contain corn.

Poultry Burgers – 100% poultry meat, with skin and fat.

Poultry Burgundy – At least 50% poultry; enough wine to characterize the product.

Poultry Cacciatore – At least 20% poultry meat, or 40% with bone.

Poultry Casserole – At least 18% poultry meat.

Poultry Chili – At least 28% poultry meat.

Poultry Chili with Beans – At least 17% poultry meat.

Poultry Chop Suey – At least 4% poultry meat.
Chop Suey with Poultry – At least 2% poultry meat.

Poultry Chow Mein, without Noodles – At least 4% poultry meat.

Poultry Croquettes – At least 25% poultry meat.

Poultry Croquettes with Macaroni and Cheese – At least 29% croquettes.

Poultry Dinners (a frozen product) – At least 18% poultry meat, figured on total meal minus appetizer, bread and dessert.

Poultry Empanadillo – At least 25% poultry meat including skin and fat (raw basis).

Poultry Fricassee – At least 20% poultry meat.

Poultry Fricassee of Wings – At least 40% poultry wings (cooked basis, with bone).

Poultry Hash – At least 30% poultry meat.

Poultry Lasagna – At least 8% poultry meat (raw basis).

Poultry Livers with Rice and Gravy – At least 30% livers in poultry and gravy portion or 17½% in total product.

Poultry Paella – At least 35% poultry meat or 35% poultry meat and other meat (cooked basis); no more than 35% cooked rice; must contain seafood.

Poultry Pies – At least 14% poultry meat.

Poultry Ravioli – At least 2% poultry meat.

Poultry Roll – No more than 3% binding agents, such as gelatin, in the cooked product; no more than 2% natural cooked-out juices./**Poultry Roll with Natural Juices** – Contains more than 2% natural cooked-out juices./**Poultry Roll with Broth** – Contains more than 2% poultry broth in addition to natural cooked-out juices./**Poultry Roll with Gelatin** – gelatin exceeds 3% of cooked product.

Poultry Salad – At least 25% poultry meat (with normal amounts of skin and fat).

Poultry Scallopini – At least 35% poultry meat.

Poultry Soup

Ready-to-Eat – At least 2% poultry meat.

Condensed – At least 4% poultry meat.

Poultry Stew – At least 12% poultry meat.

Poultry Stroganoff – At least 30% poultry meat and at least 10% sour cream or a “gourmet” combination of at least 7½% sour cream and 5% wine.

Poultry Tamales – At least 6% poultry meat.

Poultry Tetrazzini – At least 15% poultry meat.

Poultry Wellington – At least 50% boneless poultry breast, spread with a liver or similar pâté coating and covered in not more than 30% pastry.

Poultry with Gravy – At least 35% poultry meat./**Gravy with Poultry** – At least 15% poultry meat.

Poultry with Gravy and Dressing – At least 25% poultry meat.

Poultry with Noodles or Dumplings – At least 15% poultry meat, or 30% with bone./**Noodles or Dumplings with Poultry** – At least 6% poultry meat.

Poultry with Noodles Au Gratin – At least 18% poultry meat.

Poultry with Vegetables – At least 15% poultry meat.

Stuffed Cabbage with Poultry – At least 8% poultry meat.

Sauce with Poultry or Poultry Sauce – At least 6% poultry meat.

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